

STARTERS

Fall Corn Soup, Marinated Crab, Cornbread Croutons 13

Seasonal Chopped Vegetable Salad, Garlicky Herb Dressing 12

Living Greens Salad, Duck Confit, Red Wine Poached Pears, Cracklings, Aged Gouda, Fig Vinaigrette 14

Gnudi, Chestnut Sauce, Duck Confit, Beech Mushrooms 15

Sake and Soy Braised Pork Belly "Kung Bao" Style, Peanuts, Butternut Squash, Honey 14

Grilled Oysters, Leek-Bacon Cream 14

"French Onion Soup" Style Mussels, Gruyere Croutons 13

Octopus a la Plancha, Crispy Potatoes, Pork Belly, Leek Puree 14

MAINS

Roasted Butternut Squash Risotto, Brussel Sprout Leaves, Bay Scallops 15 / 25

Fresh Avellinesi Seafood Pasta, Scallops, Crab, Shrimp, Lemon Thyme Reduction 26
(Gluten Free Pasta Available Upon Request)

Red Snapper, Spaghetti Squash, Spinach, Smoked Corn Sauce 26

Grilled Line Caught Swordfish, Fava Beans, Kale, Rye Berries, Beer-Grainy Mustard Broth 25

Pan Roasted Sea Scallops, Parsnip Puree, Bacon, Pickled Apple, Walnuts, Smoked Black Peppercorn Sauce 27

Roasted Chicken Breast, Garlic Polenta, Kale, Oyster Mushrooms, Pickled Scallion, Apple Cider Sauce 23

MP Burger, Meyers Natural Beef, Califon Tomme Cheese, Grilled Onions and Special Sauce 16

45-Day Dry Age Ribeye, Porcini Butter, Living Greens, Shallot Vinaigrette 52

RAW BAR

Petite Platter 68

Grand Platter 98

Half Chilled Lobster 15

Littleneck Clams 2.5

East Coast Oysters 3

Chilled Shrimp 3.95

Seafood Cocktails 8

Blue Crab

Octopus

Sea Scallops

SIDES

Crispy String Beans, Sriracha Dipping Sauce 8

Creamed Spinach Spaetzle and Cauliflower 8

Mash Potato Rings, Grainy Mustard Fondue 8

Baked Polenta, Garlic, Parmesan, Truffle Oil 8

Duck Fat Fries, Garlic, Parsley 8

Executive Chef: Christopher Siversen
Chef de Cuisine: Johnny Delgado

Parties of 6 people or over will be charged a 20% service charge

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness